

# Eloisa Turner

eloisa.turner@hotmail.com | 381-851-1240 x9922 | Skylartown, Egypt | <https://linkedin.com/in/Eloisa.Turner>

## TECHNICAL SKILLS

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### Cuisine Styles

Asian Fusion • Plant-based • Italian • Pastry

### Kitchen Skills

Plating • Menu Design • Baking

### Operations

Supplier Negotiation

### Soft Skills

Training • Team Leadership

## SUMMARY

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Proven Chef experienced at scaling teams and processes across global, comfortable working cross-functionally.

## EMPLOYMENT HISTORY

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### Pastry Chef — Spinka LLC (Aug 2023 - Jan 2026)

- Maintained food cost under 34% with vendor negotiations and waste controls.
- Catered private events for up to 94 guests with 95%+ client satisfaction.

### Pastry Chef — Swift, Feest and White (Jun 2022 - Present)

- Managed kitchen of 29 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 154 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 11% through optimized dish pricing.

### Pastry Chef — Baumbach - Weimann (Feb 2022 - Nov 2024)

- Maintained food cost under 20% with vendor negotiations and waste controls.
- Managed kitchen of 9 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 158 guests with 95%+ client satisfaction.

## CERTIFICATIONS

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- HACCP Level 3
- Certified Sommelier (optional)